_			CITY OF TITUSVILLE,	PA FO	OD E	ST	ABL	ISH	MENT	INS	PECTI	ON R	EPORT				
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CITY OF TITUSVILLE DEPARTMENT OF HEALTH					No. of Repeat Risk							Current Expiration	11/3	-/ 30/20:	, 18		
Establishment Loc					Factor/Intervention/Violations							Phone	Ехричения		_		_
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ens	, ,	Contact/F	Permit Holder	P	urpos	e of I	inspe	ction	Est Typ	e 🦱		Risk Ca	ntegory				
rmit	·# I	Melissa	Wescoat	(Routi	ne)	Follo	w-up	F\$	(RS)		(Hi	gh) Me	dium	Low		
			FOODBORNE ILLNES	S RISK F	ACTO	DRS A	MD	PUBL!	C HEAL	LTH IN	TERVEN	ITIONS					
TAI	Circl	le designat	ted compliance status (IN, OUT, N/O, I	N/A) for ea	ch nur	nbered	item	icablo	cos				ate box for inspection			ation	,
TIM	= 111 CO		Compliance Status	JC ODSETVED	COS	R	raphi	icable			pliance			ik – rep		cos	
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_		~	Certification by accredited program,		\		16	IN OL	IT N/A N	v/0 i	Proper coo	king time	e & tempera	tures			
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	T11 61	_	Employee Health		:		18		IT N/A N				& tempera		_+	\dashv	-
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	111 00		Good Hygienic Practices				21		IT N/A N	-		<u>-</u>	g & disposit				Γ
<u> </u>	IN OU	T N/O	Proper eating, tasting, drinking, or toba	cco use			22	IN OL	IT N/A N	V/O .	Time as pu	ıblic heal	th control;	oroc & re	ec		L
>	IN OU	IT N/O	No discharge from eyes, nose, and m								Consum	or Adv	icom				
			eventing Contamination by Hands										provided fo	r raw or			ľ
5	IN OU	IT N/O	Hands clean & properly washed				23	IN OU	IN/A		ındercook	ed foods]		L
7	IN OUT	r n/a n/o	No bare hand contact with RTE foods approved alternate method properly							Highl	/ Susce	otible P	opulation	ns			
8	INOU	т)	Adequate handwashing facilities supplie accessible	ed &	X		24	IN OU	T N/A		Pasteurize not offered		sed; prohib	ited food	ds		ĺ
			Approved Sources		/ '							emical					
9	IN OU	ΙΤ	Food obtained from approved source	:			25	IN OU	T N/A		ood additi	ves: appr	oved & prop	erly used			
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.0	I IN OOL	I NYA NYO	Tood received at proper temperature	:			26	TIME	ソッハ	- 1	ised				ν.		
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GREASE TRAP INSTALLED **CITY OF TITUSVILLE** Date Yes No **DEPARTMENT OF HEALTH** Address/City/State/Zip Code Phone Establishment 814-827-8110 Missy's Arcade Restaurant 116 Diamond St **TEMPERATURE OBSERVATIONS** Item/Location Temp Item/Location Item/Location Temp Temp -rccz4 **OBSERVATIONS AND CORRECTIVE ACTIONS** Item Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code. Number in public view. Owner has not soutice 1111 store on still 4) 46 (NI RUR 1977) UN CX bull-us Person in Charge (Signature) Inspector (Signature)

FOOD ESTABLISHMENT INSPECTION REPORT